

90'S & 00'S PARTY NIGHT MENU

FRIDAY 14TH MARCH



3 COURSES




DRINK*



£5 BET*

FROM
£35

When dining on a package or promotion supplements apply on dishes indicated by 

Appetisers

MARINATED OLIVES

(298KCAL SERVES 2) V GF



A SELECTION OF WARM BREADS

OLIVE OIL, HOUMOUS & SUN BLUSH TOMATOES
(844KCAL SERVES 4) V



A SELECTION OF WARM BREADS

WITH BUTTER (656KCAL SERVES 4) V



Starters

LEEK AND POTATO SOUP

WARM CRUSTY BREAD
(344KCAL) RGF VG

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(385KCAL) RGF

SPICED LAMB KOFTA CAKES

HOMEMADE FLAT BREAD, BABA GANOUSH, PICKLED RED CABBAGE
AND CARROT SALAD, POMEGRANATE TZATZIKI
(448KCAL)

YORKSHIRE FISHCAKE

PEA PUREE, CHIP SHOP CURRY AIOLI,
PICKLED RED ONIONS, PEA SHOOTS
(716KCAL)

POTTED PORK BELLY RILLETTE

GOLDEN BEETROOT PICCALILLI, BLACK PUDDING CRUMB,
APPLE PUREE, SOURDOUGH TOAST
(714KCAL) RGF

DUO OF MELON AND CITRUS FRUITS

BLOOD ORANGE SORBET, LEMON GEL,
ORANCHELLO AND MINT SYRUP
(258KCAL) GF VG

Steaks and Grills



Here at Napoleons we offer a steak experience that pairs fine dining with classic favourites, as we believe exquisite steaks should be enjoyed by all.

All our steaks are aged for a minimum of 21 days, chargrilled and enhanced with our signature seasoning to ensure that every steak is bursting with flavour, tenderness and succulence.

8OZ SIRLOIN STEAK

SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE

(953KCAL)

10OZ RUMP STEAK

TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR

RECOMMENDED MEDIUM RARE

(922KCAL)

10OZ RIBEYE STEAK

GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR

RECOMMENDED MEDIUM

(987KCAL)



8OZ FILLET STEAK

REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE

(843KCAL)



14OZ COTE DE BOEUF

STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED, COOKED ON THE BONE, DEEP RICH FLAVOUR

RECOMMENDED MEDIUM

(1,005KCAL)



10OZ CHICKEN BREAST

FRENCH TRIMMED, BUTTER BASTED

(762KCAL)

SALMON ESCALOPE

PRIME CUT, CHARRED LEMON

(946KCAL)

ALL STEAKS & GRILLS SERVED WITH TRIPLE COOKED CHIPS, GRILLED TOMATO, FLAT CAP MUSHROOM AND ONION RINGS RGF

UPGRADE TO PARMESAN AND TRUFFLE FRIES (+162KCAL) FOR £1

Sauces

PEPPERCORN
(124KCAL) GF



BONE MARROW GRAVY
(317KCAL) GF



DIANE
(117KCAL) GF



BEARNAISE
(296KCAL) GF



CREAM AND PRAWN
(357KCAL) GF



Mains



CHARGRILLED SIRLOIN STEAK

CORNED BEEF HASH, ROASTED ROOT VEGETABLES,
RED WINE SAUCE
(847KCAL) RGF

PAN FRIED DUCK BREAST

BUTTERNUT SQUASH AND SAGE RISOTTO, BUTTERED GREEN BEANS,
BALSAMIC AND RASPBERRY REDUCTION
(754KCAL) GF



ROASTED CHICKEN BALLOTINE

SAGE AND ONION STUFFING, PANCETTA,
CHICKEN FAT FONDANT POTATOES, MISO ROASTED BRUSSEL SPROUTS,
YORKSHIRE PUDDING, PAN JUICES
(947KCAL)

SEARED SEABASS FILLET

CAULIFLOWER AND SPINACH BIRIYANI,
CURRIED MUSSEL AND COCONUT VELOUTÉ, CORIANDER OIL
(725KCAL) GF

BAKED AUBERGINE WITH ORZO PASTA

COURGETTES, PEPPERS, SUN BLUSH TOMATOES, FETA CHEESE,
PROVENÇALE SAUCE, LEMON AND GARLIC DRESSING
(628KCAL) V RVG

MUSHROOM, GUINNESS AND CARMELISED ONION SUET PUDDING

ROOT VEGETABLE MASH, PARSNIP PUREE, GUINNESS GRAVY
(863KCAL) VG

ALL MAINS SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

Sides

TRIPLE COOKED CHIPS
(307KCAL)



TOSSED SALAD
(74KCAL) V RVG GF



ONION RINGS
(214KCAL)



PARMESAN AND TRUFFLE FRIES
(526KCAL) RGF



MASHED POTATOES
(263KCAL) V GF



POTATO DAUPHINOISE
(505KCAL) RGF





Burgers

WAGYU BEEF BURGER

SEEDED MAPLE BUN, SMOKED SWEET CURED BACON, SWISS CHEESE,
LETTUCE, TOMATO, DILL PICKLE
(1,572KCAL)
SERVED WITH SWEET POTATO FRIES, ONION RINGS, RELISH

THIS™ ISN'T BEEF BURGER

PLANT BASED BURGER, SEEDED MAPLE BUN, CHEDDAR CHEESE,
TOMATO SALSA, GUACAMOLE, LETTUCE, TOMATO, DILL PICKLE
(1,039KCAL) vG
SERVED WITH SKIN ON FRIES, COLESLAW

Desserts

STICKY TOFFEE PUDDING

VANILLA POD ICE CREAM, TOFFEE SAUCE
(838KCAL) v

LEMON CURD CHEESECAKE

CHERRY COMPOTE, CHERRY SHERBET
(617KCAL) v

PEAR AND ALMOND FRANGIPANE TART

HONEYCOMB ICE CREAM, CINNAMON CRÈME ANGLAISE
(779KCAL) v

A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES
(449KCAL) v RGF

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES
(902KCAL) RGF

ADD A GLASS OF PORT FOR £2



GLUTEN FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN. WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY